Menu

415 North 5th Avenue, Ann Arbor, MI

Tteokbokki App (Sample Menu) +

Street Style Tteokbokki +

Rice cake batons with gochujang, sautéed with scallions, pork belly lardons, slow poached egg

nut free, dairy free, can be vegan/vegetarian/gf

$19.00

Royale Style Tteokbokki +

Rice cake batons with savory soy sauce, sautéed with shiitake mushrooms, seasonal local vegetables

vegan, nut free, gf

$18.00

Cacio e Pepe Tteokbokki +

Crispy rice cakes batons tossed in miso butter, parmiggiano reggiano, and good black pepper

gf, nut free, with cheese made with animal rennet

$18.00

Salad (Sample Menu) +

Beet & Avocado Salad +

Roasted local beets, avocado, pickled red onions, toasted cashews, garlic dressing

vegan, gf, soy free, dairy free, can be nut free

$15.00

Little Gem Salad +

Little gem salad with radicchio, Asian pear, pickled peppers, pumpkin seeds, doenjang vinaigrette
Vegan, soy free

$13.00

Mushroom Japchae +

Potato noodle salad with mixed mushrooms,sauteed seasonal vegetables, sesame and soy sauce

vegan, GF, Nut free

$19.00

Snacks (Sample Menu) +

Korean Fried Cheese +

Korean fried mozzarella served with a side of gojuchang romesco sauce

vegetarian, can be gf and nut free without romesco sauce

$15.00

Smashed Potatoes +

New potatoes, crushed and fried, then tossed with Korean chili flakes, pepper, salt, sugar

vegan, gf, nut free, soy free, dairy free

$7.00

Crispy Broccolini In Fish Caramel +

Broccolini, anchovy sauce caramel, cashews, cilantro

gf, soy free, dairy free, can be nut free, can be vegan

$14.00

Sweet Chili Baby Back Ribs +

Tender roasted baby back ribs on the bone, sweet chili glaze, sesame, scallions

gf, nut free, dairy free, can be soy free

$14.00

Sesame Rice +

Rice dressed with sesame oil and sesame seeds

vegan, gf, nut free

$3.00

Soy Butter Rice +

Rice dressed with soy sauce and Calder dairy butter, Chef’s childhood favorite

vegetarian, gf, nut free

$5.00

Buddhist Lotus Roots +

Toasted cashews in doenjang & green pepper sauce, served over lotus roots

Vegan, cannot be nut free, cannot be gf

$6.00

Cauliflower Twigim +

Pickled cauliflower florets lightly fried in gluten-free batter. Served with a side of spicy mayo.

gf, nut free, vegetarian, can be vegan

$14.00

Stews (Sample Menu) (Available Winter Months)+

Doenjang Stew +

Doenjang (korean soy paste), soft tofu,
mushrooms. Served with sesame rice

nut free, vegan, cannot be gf / Add a soft egg: +2

$15.00

Kimchi Tofu Stew +

Kimchi, soft tofu, pork lardons, chilis

nut free, dairy free, gf

$15.00

Daily Kimchi (Sample Menu) +

Napa Cabbage Kimchi +

gf, nut free, soy free, dairy free

$5.00

Moo Radish Kimchi +

gf, nut free, soy free, dairy free

$5.00

Fried Tofu App (Sample Menu) +

Lightly battered and fried non-gmo silken tofu Flavors: chili glaze, soy glaze, Korean spice blend vegan, nut free, gf

Chili Glaze Fried Tofu App +

Lightly battered and fried non-gmo silken tofu dressed in Chili Glaze

vegan, nut free, gf

$17.00

Soy Glaze Fried Tofu App +

Lightly battered and fried non-gmo silken tofu dressed in Soy Glaze

vegan, nut free, gf

$17.00

Korean Spice Blend Fried Tofu App +

Lightly battered and fried non-gmo silken tofu dressed in Korean Chili dry spice blend

vegan, nut free, gf

$17.00

Countryside Potato Rice (Sample Menu) +

Countryside Potato Rice +

Soy butter rice and potatoes, pickled red onions, scallions, sesame. Served in a hot stone bowl

vegetarian, gf, nut free

$16.00

Stone Bowl (Sample Menu) +

Duck Bowl +

Duck with soy garlic marinade, seasoned vegetables, and a soft egg over rice, with a side of gochujang. Served in a hot stone bowl.

nut free, dairy free, can be gf

$35.00

Bulgogi Bowl +

Bolgogi beef with soy garlic marinade, seasoned vegetables, and a soft egg over rice, with a side of gochujang. Served in a hot stone bowl.

nut free, dairy free, can be gf

$35.00

Pork Bowl +

Roasted pork belly and seasoned vegetables over soy butter rice, with a side of gochujang. Served in a hot stone bowl.

nut free, can be gf

$32.00

Countryside Potato Rice +

Soy butter rice and potatoes, pickled red onions, scallions, sesame. Served in a hot stone bowl

vegetarian, gf, nut free

$16.00

Kimchi Pork Fried Rice Bowl +

Gochujang soy butter rice with housemade napa cabbage kimchi, crispy pork, scallions, sesame, and a soft egg on top. Served in a hot stone bowl.

nut free, can be pork free

$27.00

Tofu & Mushroom Bowl +

Tracklements smoked tofu, roasted mushrooms, and seasoned vegetables over rice, with a side of gochujang. Try it with a soft egg!

vegan, can be gf, nut free

$31.00

Tempeh & Mushroom Bibimbop+

Marinated tempeh, roasted mushrooms, and seasoned vegetables over rice, with a side of gochujang

vegan, can be gf, nut free

$27.00

Sandwiches (Sample Menu) +

Sandwich+

Choose from fried chicken, smoked tofu, spicy marinated tofu, or tempeh!

Chicken sandwich includes our chili glaze fried chicken, siracha mayo, pickled chilies, cucumbers on challah bun
Nut free, can be soy free

Tofu and Tempeh sandwich includes carrots, cucumbers, jalapeño, spicy mayo on challah bun
Vegetarian, nut free, cannot be vegan

$15.00

Korean Fried Tofu (Sample Menu) +

Lightly battered and fried non-gmo silken tofu, rice Flavors: chili glaze, soy glaze, Korean spice blend vegan, nut free, gf

Chili Glaze Tofu +

Lightly battered and fried non-gmo silken tofu dressed in chili glaze, served with rice

vegan, nut free, gf

$22.00

Soy Glaze Tofu +

Lightly battered and fried non-gmo silken tofu dressed in soy glaze, served with rice

vegan, nut free, gf

Korean Spice Blend Tofu +

Lightly battered and fried non-gmo silken tofu dressed in Korean chili spice blend, served with rice

vegan, nut free, gf

$22.00

Korean Fried Chicken (Sample Menu) +

Lightly battered and fried Amish Miller chicken, rice Flavors: Chili glaze, Soy glaze, Korean chili spice blend (soy free) nut free, dairy free, gf

Chili Glaze Fried Chicken+

Lightly battered and fried Amish Miller chicken dressed in Chili glaze, served with rice

nut free, dairy free, gf

$28.00

Soy Glaze Fried Chicken+

Lightly battered and fried Amish Miller chicken dressed in Soy glaze, served with rice

nut free, dairy free, gf

$28.00

Korean Spice Blend Chicken+

Lightly battered and fried Amish Miller chicken dressed in Korean chili spice blend, served with rice

nut free, dairy free, gf

$28.00

Other Entrees (Sample Menu) +

Crispy Duck Breast+

Duck breast roasted with bulgogi sauce, topped with micro green salad. Served with rice and kimchi

nut free, dairy free, gf

$34.00

Sauteed Red Snapper+

NZ Red Snapper, sautéed with gochujang-ginger and garlic roasted tomatoes. Topped with pickled peppers, soy-caramelized onions, and cilantro

nut free, dairy free

~~$35.00~~

Beer (Sample Menu) +

Upland 'Champagne Velvet'

Pilsner, Bloomington IN, abv 5.5%, 16oz

Please note: Any person ordering an alcoholic beverage for pick-up will be ID'd upon arrival. If you have requested curbside delivery, alcohol must be set in the back seat or otherwise not handed directly to the driver. Thank you for understanding!

~~*$7.00*~~ **OUT OF STOCK**

Stillwater 'Extra Dry'

Sake Style Saison Ale, abv 4.2%, 16oz

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$9.00

Blom Meadworks 'Pear Ginger Cider'

Apples+Pears+Ginger, Ann Arbor MI, abv 5.7%, 12oz

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$7.00

Blom Meadworks 'Apple Cyser'

Apples+Honey, Ann Arbor MI, abv 6.2%, 12oz

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~~*$7.00*~~ **OUT OF STOCK**

City Built 'Alemania'

Mexican Lager, Grand Rapids MI, abv 5.0% 16oz

$8.00

Transient ‘Cromulent’

$8.00

Transient ‘Rye Lagger’

Helles Style Rye Lager, Bridgman MI, abv 4.0%, 16oz

~~*$8.00*~~ **OUT OF STOCK**

Red Wine (Sample Menu) +

Uva de Vida ‘Graciano y Tempranillo’

80% Graciano, 20% Tempranillo grapes
Bottled in Toledo, Spain, 2020
Floral and fruity

$16.00

Uva de Vida ‘Graciano y Tempranillo’ BTL

Spain, 2020
95% Tempranillo grapes
Full-bodied and nicely
plush at the core, with ripe, buried tannins

$48.00

Messanges Rouge Cab Franc

Loire Valley, France, 2022
Cabernet Franc
Notes of red fruit, earth, dark fruit
Medium to heavy body

~~$15.00~~ **OUT OF STOCK**

Messanges Rouge Cab Franc BTL

Loire Valley, France, 2022
Cabernet Franc
Notes of red fruit, earth, dark fruit
Medium to heavy body

~~$45.00~~ **OUT OF STOCK**

Bonny Doon 'Le Cigare Volant'

Rhone Style Red Blend, 2023
Grenache, Cinsaut, and Syrah
Crisp red fruits, dark raspberry, subtle spices
California, USA

~~$16.00~~ **OUT OF STOCK**

Bonny Doon 'Le Cigare Volant' BTL

Rhone Style Red Blend, 2023
Grenache, Cinsaut, and Syrah
Crisp red fruits, dark raspberry, subtle spices
California, USA

~~$48.00~~ **OUT OF STOCK**

Barone Montalto 'Cabernet Sauvignon'

60% Cab Sauv, 40% Nero d'avola
Sicily, Italy 2022
Full of spices with hints of matured red fruit, fresh natural acidity, intense tannins

$15.00

Barone Montalto 'Cabernet Sauvignon' BTL

60% Cab Sauv, 40% Nero d'avola
Sicily, Italy 2022

Full of spices with hints of matured red fruit, fresh natural acidity, intense tannins

~~$45.00~~ **OUT OF STOCK**

White Wine (Sample Menu) +

Allumea Grillo Chardonnay

Sicily, Italy
Chardonnay, 2023
Hints of Pineapple and lemon with crisp acidity

$14.00

Allumea Grillo Chardonnay BTL

Sicily, Italy
Chardonnay, 2023
Hints of Pineapple and lemon with crisp acidity

~~$42.00~~ **OUT OF STOCK**

Lago 'Cerqueira' Rose

Amarante, Portugal
2023
Vinho Verde Rosé
Light notes of Strawberry, Red Cherry, Citrus, Watermelon

$15.00

Lago 'Cerqueria' Rose BTL

Amarante, Portugal
2023
Vinho Verde Rosé
Light notes of Strawberry, Red Cherry, Citrus, Watermelon

$45.00

Birgit Eichinger 'Reid Hasel' BTL

Kamptal, Austria
2023
Varietal: Grüner Veltliner; Similar to Riesling
Notes of green apple & lime zest

~~$45.00~~ **OUT OF STOCK**

Birgit Eichinger ‘Reid Hasel’

Kamptal, Austria
2023
Varietal: Grüner Veltliner; Similar to Riesling
Notes of green apple & lime zest

~~$15.00~~ **OUT OF STOCK**

Adegas Gran Vinum 'Nessa Albarino'

Rias Baixas, Spain, 2023
Minerally and long, featuring a subtle floral note and a snap of chalky minerality

$16.00

Adegas Gran Vinum 'Nessa Albarino' BTL

Rias Baixas, Spain, 2023
Minerally and long, featuring a subtle floral note and a snap of chalky minerality

$48.00

Sparkling Wine (Sample Menu) +

Isaac Fernandez Seleccion ‘Biutiful’ Cava Brut

Cava, Spain

~~$15.00~~ **OUT OF STOCK**

Isaac Fernandez Seleccion ‘Biutiful’ Cava Brut BTL

Cava, Spain

~~$45.00~~ **OUT OF STOCK**

Maison Darragon ‘Methode Traditionnelle’

Vouvray, France
100% Chenin Blanc (Brut)
Notes of Pear, apple, honey
Creamy Effervescence

~~$16.00~~ **OUT OF STOCK**

Maison Darragon ‘Methode Traditionnelle’ BTL

Vouvray, France
100% Chenin Blanc (Brut)
notes of pear, apple, honey
creamy effervescence

~~$48.00~~ **OUT OF STOCK**

Makgeolli (Sample Menu) +

Hana Makgeolli ‘Takju 16’

$15.00

Hana Makgeolli ’Takju 16’ (750mL BTL)

~~$52.00~~ **OUT OF STOCK**

Hana Makgeolli ‘Omija’

$16.00

Hana Makgeolli ‘Omija’ (BTL)
$48.00

Pinkpine Takju (BTL)
$14.00

Makku
$7.00

Korean Libations (Sample Menu) +

House Shot
$6.00

West 32 Shot
$6.00

West 32 (Btl)
~~$29.00~~ OUT OF STOCK

Bekseju Shot
$6.00

Bekseju (Btl)
~~$19.00~~ OUT OF STOCK

Raspberry Wine Shot
$6.00

3 Sampler
$16.00

5 Sampler
$25.00

Featured Cocktails (Sample Menu) +

Plum Syrup Negroni
Gin, Campari, Sweet Vermouth, Plum Syrup
$16.00

French 75
Gin, Lemon, Sparkling Wine
$16.00

Ward Eight
Rye Whiskey, OJ, Lemon, Grenadine
~~$15.00~~ OUT OF STOCK

Margarita
Blanco Tequilla, Cointreau, Lime, Salt
$16.00

Bee's Knees
Gin, Lemon, Honey
$16.00

Suntory Time
Suntory Toki Whiskey, Rice Syrup, Orange Bitters
$16.00

Senorita Choi
~~$17.00~~ OUT OF STOCK

First Gentleman
Rye Whiskey, Maple Syrup, Lemon, Lime, Egg White
~~$17.00~~ OUT OF STOCK

Non-Alcoholic Beverages (Sample Menu) +

Topo Chico
$5.00

LRG Topo Chico

~~$9.00~~ OUT OF STOCK

Mexican Coke
$7.00

Sujeongwa
$4.00

Plum Soda
$5.00

Banana Milk
~~$5.00~~ OUT OF STOCK

Diet Coke
$3.00

Walker Brothers Blueberry Jasmine Kombucha
12oz
$6.00

Yuzu Soda
$5.00

Ginger Soda
$5.00

Jeju Black
$8.00

Jeju Pu'er
~~$8.00~~ OUT OF STOCK

Woojeon Green
~~$8.00~~ OUT OF STOCK

Turmeric Ginger
$7.00

Corn
$5.00

Milk Tea
$6.00

Citron Green Iced Tea
~~$5.00~~ OUT OF STOCK

Black Iced Tea
$5.00

Tangerine Ginger
~~$6.00~~ OUT OF STOCK

Vietnamese Coffee
$8.00

Cold Brew Coffee
$7.00

French Press
$5.00

Tea (Sample Menu) +

Jeju Black
$8.00

Jeju Pu'er
~~$8.00~~ OUT OF STOCK

Turmeric Ginger
$7.00

Corn
$5.00

Milk Tea
$6.00

Citron Green Iced Tea

~~$5.00~~ OUT OF STOCK

Black Iced Tea

$5.00

Tangerine Ginger

~~$6.00~~ OUT OF STOCK

Woojeon Green

~~$8.00~~ OUT OF STOCK

Lapsang Souchang Tea

$7.00

Mocktails (Sample Menu) +

Underage Bartender

Hibiscus berry, lemon, mint, sparkling water

$6.40

AI Julie

$6.40

Princess Audrey

$6.40

Sweets (Sample Menu) +

Banana Milk Gelato+

From the Zingerman's Creamery

gf, vegetarian

$5.00

Chocolate Hazelnut Gelato+

From the Zingerman's Creamery

gf, vegetarian

$5.00

Raspberry Sorbet+

From the Zingerman's Creamery

gf, vegan

$5.00

Chocolate Cupcake+

~~*$5.00*~~ **OUT OF STOCK**